



RIED MÜHLBERG

WEINVIERTEL DAC RESERVE 2019

The Mühlberg vineyard is located at an altitude of 325 meters and southern orientation. The floor of the Mühlberg consists of granite. No wonder this wine is so distinctive.

Grape variety:	Grüner Veltliner	Area:	0,50 ha
Vineyard:	Mühlberg	orientation:	southern
Soil:	Granit	Sea Level:	310-325 m
Year of planting:	1952		
Harvest:	Beginning of October 2019		
Maturation:	in a wooden barrel at 22 ° C		
filling:	Beginning of March 2020		
Alk:	13,5%	Acid:	5,3 g/l
Res. sugar:	2,9 g/l	Life of the wine:	8-10 Jahre
EAN bottle:	900563499604 1	EAN carton:	900563499603 4

PRODUCTION OF WINE

The maceration of about 15 hours released aromas from the berry skin. The must fermentation took place in matured wooden barrels at 22 ° C. After 3 months, the wine was separated from the full lees for the first time and then matured again on the fine lees.

WINE DESCRIPTION

bright yellow gold, silver reflections, inviting scent of mango and papaya, underlaid with a fine, spicy, peppery note, meadow herbs. Juicy, spicy complexity, balanced acid structure, minerally juicy finish, apple fruit in the aftertaste, high storage potential

THE WINE YEAR 2019

Mild winter - dry around and after flowering - heat in June - nevertheless sufficient rainfall in summer - dry autumn - start of harvest: mid-September.

RECOMMENDATION :

Goes well with well-seared beef with mushroom ravioli.

